

ABSTRACT

A method for modifying the viscosity of pureed vegetable matter, said method including the step of applying relatively low-frequency ultrasonic energy (having a frequency in the range from about 16 kHz to 100 kHz) to said puree via a sonotrode in a manner such that cavitation of a water fraction in said puree is induced, and the cellular structure and cell wall material of the vegetable matter are degraded, thereby to increase the viscosity of said puree.